

Vacuum Sealer



User Manual

No vacuum, no fresh

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Statement

Thank you for purchasing the vacuum sealer. In order to make the best use of our product and use it safely, please read the introductions carefully before use and keep for future reference.

TIPS: When the product is not used, please do not latch the machine to protect the silicone sealing trip.

Important Safeguards

When using this electrical appliance, safety precautions should always be observed, including the following:

READ ALL INSTRUCTIONS

1. Before plugging cord into wall outlet, or disconnecting, make sure that the cover of the machine is in unlocked condition.
2. Do not use appliance on wet surfaces or outdoors. It's recommended for household, indoor use only.
3. To disconnect, unplug power cord from electrical outlet. Do not disconnect by pulling on cord.
4. Do not place on or near a hot gas or electric burner, or heated oven. Extreme caution must be used when moving products containing hot liquids.
5. Closely supervise children when using any electrical appliance. Do not allow appliance to be used as a toy.
6. It's no need to use any lubricant, such as lubricating oil or water, on this appliance.
7. Do not touch heating sealing strip of this machine. It is hot and may get burnt.
8. To protect against electric shock, do not immerse any part of appliance, power cord or plug in water or other liquid. Unplug from outlet when not in use and before cleaning.
9. Do not operate appliance with a damaged power cord or plug. Do not operate appliance if it malfunctions or is in any way damaged. For details, contact Consumer Services at number listed above.
10. Before plugging appliance in or operating, make sure your hands are dry and do this actions safely.
11. Use appliance only for its intended use.

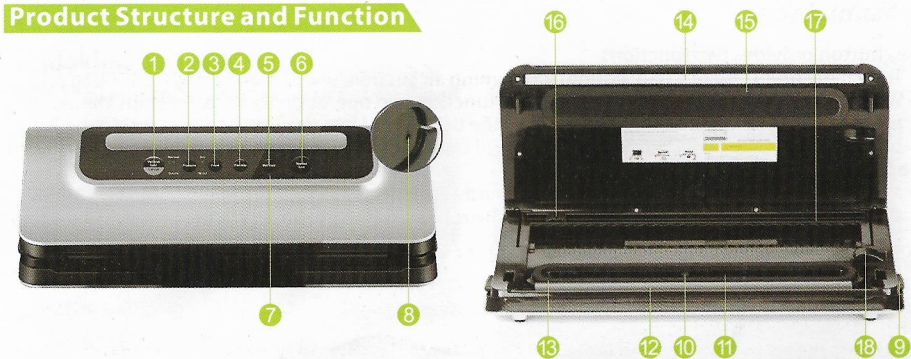
Note: For best results, use only vacuum Bags, Rolls, Containers and Accessories.

CAUTION:

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY
AB: 1MIN PER CYCLE

Product Specification

VACUUM SEALER	
Model	GN-1058
Voltage	100V~240V
Net weight	2.0KG
Gross weight	3.0KG
Vacuum Parameters	-68kPa
Sealing type	Heating filament sealing
Size	40.8×20.1×8.7CM
Rated Power	125W
Working Noise	≤68dB
Sealing width	≤30cm

Product Structure and Function

- 1 Vacuum & Seal / Cancel 2 Pressure 3 Food 4 Canister 5 Marinate 6 Manual Seal
7 LED Indicators 8 Right Hose Port 9 Release Button 10 Air Intake 11 Vacuum Chamber
12 Sealing Strip 13 Lower Foam Gasket 14 Sealing Element 15 Upper Foam Gasket
16 Bag Cutter 17 Cutter Rack 18 Bag Corner Cutter

1 Vacuum & Seal / Cancel

This button has two functions depending on the machine status:

- At stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when vacuum is complete;
- At working (vacuuming or sealing operations) condition, it stops the machine.

2 Pressure

For choice of different vacuum pressure.

- Normal Setting: for regular items storage in normal vacuum pressure;
- Gentle Setting: for some soft & crushable items storage where less vacuum pressure is desired;
- Default setting is normal and high vacuum pressure.

3 Food

Used for choosing the best bag seal time.

- Dry setting: for dry bags and items without moisture, with a shorter heat sealing time;
- Moist setting: for wet bags or foods with moisture, with an extended heat time.
- Default setting is for dry bags normal sealing time.

4 Canister

To start vacuuming for canisters, jar lids, wine stoppers or other accessories through a hose.

Note:

- Ensure that both ends of the hose are tightly connected, otherwise can't vacuum.
- It also works for wine stopper.

5 Marinate

- Press to marinate food in a container
- The suction hose is inserted into the suction hole of the machine and the jar respectively, and then the machine starts to work. ----- Each time the longest suction 60s, to maintain a negative pressure 40s when the pressure reaches 65kpa, then release gas 20s .repeat 5 times later the corresponding indicator light goes off, the initial state automatically jump. The whole process takes about 10 minutes.

Note:

- Ensure that both ends of the hose are tightly connected, otherwise can't vacuum.

6 Manual Seal

This button provides two functions

- To seal the open end of a bag without vacuuming air suction, use to make a bag from a bag roll;
- When the automatic "Vacuum & seal/Cancel" function is in operation, this button stops the motor pump and immediately starts to seal the bag so that less vacuum pressure inside the bag can be controlled by the operator to avoid crushing for delicate items.

Note:

- Manual Sealing (including separate sealing and automatic sealing) button is invalid within 15S after the sealing is completed, 15S after can be repeated. The purpose is to prevent over-heating.

7 LED Indicators

LED lighting indicates the status of vacuum or seal process, and the status of the machine settings.

8 Right Hose Port

To insert the hose for canister and wine stopper before "marinate" or "canister" operations.

9 Release Button

Two provided. Press both sides simultaneously to open the cover. And release the vacuum pressure inside the machine.

10 Air Intake

Air intake connecting vacuum chamber and pump. Do not cover this intake when placing bag for vacuum & seal operations.

11 Vacuum Chamber

Position the open end of the bag inside the chamber, Both the air and the liquid are withdrawn from the vacuum chamber.

12 Sealing Strip

Place the bag to be sealed over this strip.

13 Lower Foam Gasket

Keep air away by forming vacuum chamber with upper gasket must keep it clean and dry.

14 Sealing Element

Teflon-coated heating element which is hot and seals the bag.

15 Upper Foam Gasket

Keep air away by forming vacuum chamber with lower gasket must keep it clean and dry.

16 Bag Cutter

Press and slide in one direction or another to cut bags of a desired size.

17 Cutter Rack

Support the cutter to slide along.

18 Bag Corner Cutter

Cut a corner of the bag to make it easy to open.

Operating Instructions

1 Making bag roll

Step 1 Get power supply, press to unlock Latch and open appliance lid (**Fig.1**).



Step 2 Pull out the bag under cutter rack, slip bag cutter to cut the bag (**Fig.2**).



Step 3 Open lid and place open end of bag into Sealing strip, close lid and press it to lock till you hear it click on both sides (**Fig.3**).



Step 4 Press Seal button to start sealing the bag, when "normal" light turns on, sealing finished (**Fig.4**).



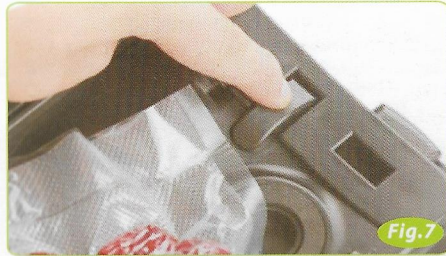
Step 5 Place item(s) in bag, Open lid and place open end of bag into vacuum channel. Make sure the air intake is not covered by the bag (**Fig.5**). According to the items, you can choose "dry" / "moist".



Step 6 Press Vacuum & seal button to start vacuuming and sealing automatically (**Fig.6**).



Step 7 After sealed, you can cut a tearing notch (Fig.7~Fig.8).



Note:

- Vacuum bags, please omit step 2, 3 and 4;
- Items accounted for 3/4 of the vacuum bag is the best;
- Fragile and soft food, according to the vacuum pressure inside the bag, through "Manual seal" button to adjust the vacuum level;
- Safety assurances: Temperature control function (over 95 °C auto off);
- To prevent over-heating, it will auto off when it work 1 minute continuously.

II Canister

Step 1 Get power supply, put items into the canister.

Step 2 Connect the hose to the right side of the machine and canister, there is no gap (Fig.9).

Step 3 Press canister button to start vacuuming, When "dry" lights on, work finished.

Step 4 Take out the hose from canister and machine.



Note:

- Keep canister dry before use.
- Items accounted for 3/4 of the canister is the best.
- Test it does work: Pull cover, it shall not move.
- Different canister are available in the market, please choose the right size.

III Marinate

Step 1 Get power supply .

Step 2 Connect the hose to the right side of the machine and canister.

Step 3 Press "marinate" button to start working. Marinate each duration the longest suction 60s, to maintain a negative pressure 40s when the pressure reaches 65kpa , then release gas 20s .repeat 5 times later the corresponding indicator light goes off, the initial state automatically jump. The whole process takes about 10 minutes When the indicator light crush out, the marinate process is completed. Take out the hose accessory from machine and canister.

Note:

- Do not press any button to interfere with the whole process;
- Items accounted for 3/4 of the canister is the best.

Trouble-Shooting

Problem	Solution
Nothing happens when Latch is closed and Button is pressed	<ul style="list-style-type: none"> • Make sure unit is plugged in. • Make sure wall outlet is functional. • Open Latch, make sure lid is all the way down, re-latch lid.
Cannot insert bag into machine	<ul style="list-style-type: none"> • Make sure there is enough bag material to reach center of drip tray. Always allow three inches (7.62 mm) extra space to allow the bag to seal tightly around food contents. • Gently stretch bag flat while inserting. Insert bag curl down into vacuum channel
Air was removed from the bag, but now air has re-entered	<ul style="list-style-type: none"> • Examine the seal. A wrinkle along the seal may cause air to re-enter the bag. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Vacuum Channel. • Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along seal prevents bag from sealing properly. Cut bag open, wipe top inside of bag and reseal. • Sharp food items may have punctured bag. Use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a paper towel, and reseal. • Fermentation or the release of natural gases from inside the foods may have occurred. When this happens, food may have begun to spoil and should be discarded.
Bag melts	<ul style="list-style-type: none"> • Sealing Strip may have become too hot. Always wait at least 15 seconds for appliance to cool down before you vacuum package another item.

Care and Cleaning

Remove power cord from electrical outlet. Do not immerse in liquid.

Check Gaskets and around Drip Tray to make sure they are free from food materials. Wipe off Gasket with warm soapy cloth if needed. Upper and Lower Gaskets may be removed for cleaning. Clean with warm, soapy water.

Empty Drip Tray after each use. Wash in warm soapy water or place in top rack of dishwasher. Dry thoroughly before re-inserting into the appliance.

Always leave lid latch in open position. Never store lid in latched position as gaskets may become compressed. When appliance is left in closed position, the Gaskets become compressed and the unit may not function properly.



Dry goods



Lap-mei



Meat



Herbs



Whole grains



Fruit



Snacks



Pasta



Dessert

No vacuum, no fresh

